

SANCTUARY GOLF COURSE

EVENTS PACKET



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Sanctuarygolfcourse.com
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Surrounded by exquisite golf course and mountain views, Sanctuary is the perfect setting for any social or corporate event. With room for up to 200 guests for lunch, dinner or an all-day meeting, the space boasts large windows in the Great Room which allows your guests to enjoy those views in any season from spring to winter.

Included in the facility rental fee, you and your guests can enjoy a flawless event accompanied with our award-winning culinary creations and staff as well as the following:

- All Silverware, Glass and China
- Poly Linen and Napkins in the Color of your Choice
- Votive Candles to Enhance your Centerpieces
- Wireless Microphone and Background Music
- Set-Up and Tear-Down of Event
- Professional On-Site Meeting Planner
- Valet Parking for your Guests

The following items are also available for an additional fee:

- Audio Visual Equipment
- Access to Outdoor Pavilion
- We would love to be a part of your next occasion;

whether it is a corporate meeting, working lunch, holiday or retirement party.

Contact us today for availability!

EVENTS AT SANCTUARY

BREAKFAST BUFFETS

All Breakfasts Include Orange Juice, Cranberry Juice, Hot Tea, Coffee and Decaffeinated Coffee

Continental

Fruit and Berry Salad
Assorted Mini Pastries and Breakfast Breads
Yogurt and Granola Bar

Southwest

Agave Fruit Salad
Build Your Own Burrito Station with Scrambled Eggs, Queso Fresco, Crispy Potatoes
Cilantro Black Beans, Mild Chorizo, Bacon Bits, Pico de Gallo, Hatch Green Chilies
Flour Tortillas
Dolce de Leche Cinnamon Rolls

Sanctuary Brunch*

Chef Attended Omelet Bar
Breakfast Sausage on a Biscuit with Roasted Pepper Hollandaise
Scrambled Eggs, Honey Cured Bacon
Smoked Salmon-Cream Cheese, Cucumber, Tomato, Caper, Pickled Onion, Focaccia
Baby Cake Potatoes
Fruit and Berry Display, Yogurt and Granola
Assorted Stuffed Breakfast Muffin

The Executive*

Chef Attended Omelet Bar, Shrimp Cocktail
Chef Carved Prime Rib
Honey Smoked Salmon Display with Capers, Tomatoes
Pickled Onion, Cucumber
Classic Eggs Benedict, Croissant French Toast
Maple Sausage Links and Applewood Bacon
Hash Browns Fruit and Berry Display
Assorted Breakfast Breads

***These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

All prices are subject to a 25% service charge and 4% sales tax.

LUNCH BUFFETS

All Luncheons Include Tea, Coffee, and Decaffeinated Coffee

From the Deli

Club Sandwich with Oven Roasted Turkey Breast, Black Forest Ham
Cheddar Cheese, Bacon, Lettuce, Tomato, Avocado and Mayo
Grilled Chicken Caesar Wrap
Chicken Salad Served on Avocado with Crackers
Fruit and Berry Cup
Cavatappi Pasta Salad
Spiced Kettle Chips
Chocolate Chip Brownies and Cookies

Tex-Mex

Tequila-Lime Shrimp, Carnitas and Braised Chicken Thighs
Pico De Gallo, House Made Guacamole, Sour Cream
Mexican Style Rice and charro's frijoles
Southwest Salad
Queso Fundido with Tortilla Chips
Flour Tortillas, Taco Shells
Sopapillas and Cinnamon Churros

All American*

Grilled Angus Beef Burger, Chipotle Marinated Chicken and Jalapeño-Cheddar Elk Brats
Assorted Toppings; Tomato-Bacon Jam, Jalapenos, Guacamole, Dijonaise
Variety of Sliced Cheese, Lettuce, Tomato and Pickles
Onion Rings, Roasted Sweet Potatoes and Brussels with Honey Pepitas
Vegetable Pasta Salad Tossed with Charred Tomato Vinaigrette, Sanctuary Salad Bar
Assorted Beignets and Cookies

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HORS D'OEUVRE DISPLAYS

Crudité Display

Seasonal Garden Vegetables with Peppercorn Ranch Dressing
Roasted Tomato Hummus

Fruit Display

Sliced Pineapple, Cantaloupe, Honeydew, Mixed Berries
Honey Yogurt Dip

Charcuterie Display

A Variety of Imported and Domestic Cheeses with Cured Meats
Dried Fruits, Assorted Nuts and Crackers, and Grilled Vegetables
Variety of Olives

Smoked Salmon Display

Honey Smoked Salmon, Capers, Tomatoes
Pickled Onion, Cucumber

Cold Seafood Bar*

Tiger Shrimp Cocktail, Poached Lobster Salad
Smoked Scallops, Split Crab Legs and Claws
Assorted Sauces

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PASSED HORS D'EUVRES

~ Minimum order of 25 pieces ~
V – Vegetarian GF – Gluten Free

Caprese Crostini (V)

Heirloom Tomatoes, Burrata, Basil
Balsamic

Steak Canape*

Whipped Boursin, Truffle Vinaigrette

Shrimp Cocktail (GF)

Poached Tiger Shrimp
Cocktail Sauce

Hawaiian Tuna Poke*

Pineapple, Jalapeño, Red Onion
Avocado, Won Ton, Sweet Chili

Stuffed Shrimp (GF)

Bacon Wrapped Shrimp, Stuffed with
Gouda, Topped with Sriracha BBQ

Pan Seared Pork Pot Stickers

With Teriyaki Sauce
Green Onions

Stuffed Mushroom (V, GF)

Spinach, Artichoke, Garlic Cream Cheese
Toasted Panko

Braised Beet Bruschetta (V)

Whipped Goat Cheese, Toasted Hazelnuts
Crostini

Petite Beef Wellingtons*

Tenderloin Tips and Mushroom Duxelle
Wrapped in Puff Pastry

Fried Pork Belly

Slow Braised and Breaded
Green Chili Jam

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FIRST COURSE OPTIONS

~ choose one item to be served to all of your guests ~

Tossed Caesar

Crisp Romaine, Croutons, Parmesan Cheese

Tossed with Caesar Dressing

Roasted Butternut Squash and Kale Salad

Cranberries, Pomegranate, Spiced Walnuts, Goat Cheese

Served with Maple Cider Vinaigrette and White Balsamic Vinaigrette

Baby Iceberg Wedge

Candied Bacon, Roasted Tomato, Moody Bleu Cheese Crumbles

Crispy Onion Straws

Served with Ranch and Bleu Cheese Dressings

Chop House Salad GF

Spring Greens, Shredded Carrots, Cucumbers, Bacon

Hard Boiled Egg, Cheddar Cheese

Served with BBQ Ranch and White Balsamic Vinaigrette Dressings

Spinach Salad GF V

Pickled Onion, Strawberries, Mandarin Oranges

Candied Pecans, Goat Cheese

Served with Prickly Pear Vinaigrette and White Balsamic Vinaigrette Dressings

Harvest Salad V

Spring Greens, Onion, Cucumber, Grape Tomatoes

Feta Cheese, Croutons

Served with Ranch and White Balsamic Vinaigrette Dressings

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BUFFET DINNERS

~Choose one First Course item to be served to all Guests~

BBQ at Sanctuary

Texas Style Smoked Brisket, St. Louis BBQ Pork Ribs
Glazed BBQ Chicken-Honey Chipotle BBQ Sauce
Warm Potato Salad with Bacon, Cheddar, Green Chilis
Creamed Corn with Roasted Peppers, Pepperjack
Fried Okra
Sanctuary Desserts

The Sanctuary Classic*

Roasted New York Strip with Au Poivre
Blackened Salmon-Spanish Rice, Saffron Beurre Blanc
Creamy Tuscan Chicken-Garlic, Spinach, Tomato
Garlic Mashed Potatoes, Parmesan Roasted Brussel Sprouts
Sanctuary Desserts

Royal Gorge*

Chef Carved Prime Rib with Au Jus and Creamy Horseradish
Grilled Scottish Salmon with Lemon Beurre Blanc
Chicken Fricassee with Mushroom Chicken Volute Sauce
Garlic and Herb Yukon Mashed Potatoes
Lemon Scented Basmati Rice, Fried Brussels Sprouts
Grilled Jumbo Asparagus with Roasted Garlic Oil
Limoncello Cake and Triple Chocolate Flourless Cake

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PLATED ENTREES

~Choose one First Course item to be served to all the Guests~

7 oz. Filet Mignon* GF

Garlic and Herb Mashed Potatoes, Seasonal Vegetables, Served with a Cabernet Demi-Glace
Additions: Lobster Tail or Tiger Shrimp

Grilled Scottish Salmon*

Mediterranean Couscous, Garlic Asparagus, Served with Vera Cruz Sauce

Halibut GF

Roasted Tomato Risotto, Charred Green Beans, Served with Ginger Lime Beurre Blanc

Chicken Fricassee GF

Seasonal Vegetables, Garlic Mash Potatoes, Served with Mushroom Chicken Volute

12 oz. Bone-In Pork Chop* GF

Yukon Potatoes, Caramelized Onion and Bacon Hash, Brussels Sprouts
Served with Apple Chutney

Pasta Primavera V

Charred Peppers, Broccolini, Roasted Tomato, Mushrooms, Garlic Pecorino, Creamy Pesto

Grilled Vegetable Wellington V

Marinated Zucchini, Yellow Squash, Portobello Mushroom and Tomato
All Wrapped in Puff Pastry, with Israeli Cous Cous
Served with Marinara
~can be made vegan and/or gluten free upon request~

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DESSERTS

~ Available for plated service or served on a station ~

Tiramisu

with Coffee Sauce

Assorted Truffles and Bon Bons

Turtle Cheesecake

Caramel and Chocolate Sauce with Candied Walnuts

Limoncello Cake

Topped with Fresh Berries

Triple Chocolate Flourless Cake GF

with Chocolate Sauce

Bourbon Chocolate Pecan Pie

Chantilly Cream

Chocolate Raspberry Cake GF DF

Macerated Berries

Cheesecake Bites

Assorted Beignets

BAR OPTIONS

Hosted Bar Packages

Per Person charge for Unlimited Drinks
Wine Service during Dinner is included with
a 4 Hour Package Minimum

Call Package

One Hour - 33
Two Hours - 44
Three Hours - 55
Four Hours - 66
Five Hours - 77
Six Hours - 88

Premium Package

One Hour - 42
Two Hours - 56
Three Hours - 70
Four Hours - 84
Five Hours - 98
Six Hours - 112

Wines by the Glass

See Wine List for Selections

Hosted on Consumption

CALL - 12 per glass
Premium - 16 per glass

Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

Hosted Per Hour

One Hour - 4
Two Hours - 8
Three Hours - 10
Four Hours - 15
Five Hours - 20
Six Hours - 24

Call Liquor

Elevate Vodka
Tanqueray Gin
Bacardi Silver Rum
Dewar's Scotch
Jack Daniel's Bourbon
Seagram's 7 Whiskey
Lunazul Blanco Tequila

Hosted on Consumption

12 per drink

Premium Liquor

Ketel One Vodka
Hendrick's Gin
Myers's Platinum White Rum
Johnnie Walker Red Label Scotch
Bulleit Bourbon
Crown Royal Whiskey
Don Julio Blanco Tequila

Hosted on Consumption

16 per drink

Beer

Coors Original, Coors Light & Bud Light

Hosted on Consumption

9 per drink

Colorado Micro Brews, Stella Artois
Corona, White Claw

Hosted on Consumption

11 per drink

Signature Drinks

We do accommodate signature drinks and
special requests, ask your event manager for
more information.

WINE LIST

CALL - \$36

BENVOLIO, PINOT GRIGIO	FRIULI, ITALY
PINE RIDGE, CHENIN BLANC VIOGNIER WHITE BLEND	LODI CALIFORNIA
OYSTER BAY, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND
FRANCIS COPPOLA DIAMOND, CHARDONNAY	CALIFORNIA
ONE HOPE, CHARDONNAY	SONOMA CALIFORNIA
BOGLE, MERLOT	CALIFORNIA
LINE 39, PINOT NOIR	MONTEREY, CALIFORNIA
MONTINORE, PINOT NOIR	WILLAMETTE VALLEY, OREGON
THE SEEKER, RED BLEND	MENDOZA, ARGENTINA
PIATTELLI, MALBEC	MENDOZA, ARGENTINA
SHANNON RIDGE, CABERNET	LAKE COUNTY, CALIFORNIA
CARMEL ROAD, CABERNET	MONTEREY, CALIFORNIA

PREMIUM - \$48

KING ESTATE, PINOT GRIS	WILLAMETTE VALLEY, OREGON
BEZEL BY CAKEBREAD, SAUVIGNON BLANC	PASO ROBLES, CALIFORNIA
KIM CRAWFORD, SAUVIGNON BLANC	MARTINBOROUGH, NEW ZEALAND
SIMI, CHARDONNAY	SONOMA, CALIFORNIA
FREEMARK ABBEY, CHARDONNAY	NAPA VALLEY, CALIFORNIA
LA CREMA, PINOT NOIR	SONOMA, CALIFORNIA
KINGS RIDGE, PINOT NOIR	WILLAMETTE VALLEY, OREGON
CLINE CASHMERE, RED BLEND	SONOMA, CALIFORNIA
SEGHEISIO, ZINFANDEL	SONOMA, CALIFORNIA
ALEXANDER VALLEY, MERLOT	ALEXANDER VALLEY, CALIFORNIA
DAOU, CABERNET	PASO ROBLES, CALIFORNIA
QUILT, CABERNET	NAPA VALLEY, CALIFORNIA
PARALLELE 45 COTES DU RHONE ROUGE	RHONE VALLEY, FRANCE

SPARKLING - \$36

J.P. CHENET, BRUT ROSE	LANGUEDOC-ROUSSILLON, FRANCE
LUNETTA, PROSECCO	VENETO, ITALY
POEMA, BRUT CAVA	PENEDES, SPAIN

2025 EVENT PRICING SHEET

CLUBHOUSE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY
OFF PEAK SEASON DEC 1 - MARCH 31	\$6,000	\$10,000	\$11,000	\$9,000
PEAK SEASON MAY 1 - OCTOBER 31	\$9,000	\$12,000	\$14,000	\$11,000
NOVEMBER & APRIL	\$6,000	\$10,000	\$11,000	\$9,000

INCLUDED:

This fee includes six hours of event time in the Clubhouse and Terrace with extra set-up and teardown time. Along with access to two ready rooms, two hours prior to your event start time. Valet, tables, chairs, full length linens from four fabric choices, votives, china, flatware, stemware, a Sanctuary Event Manager, planning meeting, coffee and hot tea bar.

PAVILION

MONDAY - SUNDAY

OFF PEAK SEASON

DEC 1 - MARCH 31

INCLUDED

PEAK SEASON

MAY 1 - OCTOBER 31

\$4,500

NOVEMBER & APRIL

\$2,500

INCLUDED:

This fee includes the use of adding the Pavilion. Along with standard set-up and teardown. Tables, chairs, full length linens and market lights are all included. Weather must be 45 degrees and above for Dec - April dancing.

**** ALL HOLIDAYS, INCLUDING SUNDAYS ON HOLIDAY WEEKENDS, WILL BE CHARGED PEAK SEASON, SATURDAY EVENING PRICING ****

**** CLOSED ON THANKSGIVING, FRIDAY & SATURDAY AFTER THANKSGIVING, CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY, NEW YEARS EVE & NEW YEARS DAY****

FOOD & BEVERAGE MINIMUMS

All Food & Beverage is provided through Sanctuary and the following minimums must be met for the event.

Off PEAK Season and Nov-Apr (Refer to Dates Above).....\$6,000.00 plus 25% service charge and 4.0% tax

PEAK Season (Refer to Dates Above).....\$11,500.00 plus 25% service charge and 4.0% tax

If Food and Beverage minimums are not met, the Client/Organization will be charged for any deficiency

**** GRATUITY IS NOT INCLUDED, YET APPRECIATED ****